**Milk Fat Replacers (MFR)**

The specially designed Milk Fat Replacers provide excellent quality, nutritional and functional properties.

High quality non-lauric vegetable fats with specific characteristics to fulfil requirements of various dairy applications. They replace milk fats in butter blends, cheese, margarine, whipping cream, and many other dairy applications.

The MFR series provides manufacturers with diverse possibilities for application with favourable quality parameters.

**Benefits**

- Free of trans fatty acid
- Suitable for diverse climates
- Good palatability
- Suitable for a wide range of dairy applications

**Applications**

- Non-dairy alternative
- Ice cream
- Cheese

**Packing:** 20kg/25kg cartons with PE liners, BIB, Jerrycan.